

CLAIMS

WHAT IS CLAIMED:

1. A filled snack comprising:
 - (a) an outer shell of from about 0.07 to about 0.3 inches after baking; and
 - (b) a lipid-based filling having a viscosity of less than about 10,000 cP before baking.

2. A filled snack comprising:
 - (a) an outer shell made from a dough comprising:
 - (1) from about 35% to about 74% flour;
 - (2) from about 0.05% to about 2% leavening;
 - (3) from about 0% to about 7% added protein, such that the outer shell comprises from about 2% to about 15% total protein; and
 - (4) from about 25% to about 35% added water; and
 - (b) a lipid-based filling having a viscosity of less than about 10,000 cP before baking.

3. A filled pretzel comprising:
 - (a) an outer shell made from a dough comprising:
 - (1) from about 50% to about 74% flour;
 - (2) from about 0.05% to about 2% leavening;
 - (3) from about 0% to about 7% added protein, such that the outer shell comprises from about 2% to about 15% total protein;
 - (4) from about 0.01% to about 7% added lipid;
 - (5) from about 25% to about 35% added water;
 - (6) from about 0% to about 3% malt;
 - (7) from about 0% to about 5% emulsifier;
 - (8) from about 0% to about 5% corn syrup; and
 - (9) from about 0% to about 10% flavoring; and
 - (b) a lipid-based filling having a viscosity of less than about 10,000 cP before baking.

4. A process for making a lipid-based nut filling comprising the steps of:
 - (1) providing a nut paste;
 - (2) defatting a first nut paste portion to form a defatted nut flour;
 - (3) milling the defatted nut flour to form a mono-modal nut solids flour; and

- (4) refatting the mono-modal nut solids flour to form the nut filling by combining the mono-modal nut solids flour with a re-fatting ingredient selected from the group consisting of added oil, a second nut paste portion, or mixtures thereof.

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5. A lipid-based nut filling made by the process of Claim 4.

6. A filled snack comprising the lipid-based nut filling of Claim 5.

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7. A filled pretzel comprising:

- (a) an outer shell made from a dough comprising:

- (1) from about 50% to about 74% flour;
(2) from about 0.05% to about 2% leavening;
(3) from about 0% to about 7% added protein, such that the outer shell comprises from about 2% to about 15% total protein;
(4) from about 0.01% to about 7% added lipid;
(5) from about 25% to about 35% added water;
(6) from about 0% to about 3% malt;
(7) from about 0% to about 5% emulsifier;
(8) from about 0% to about 5% corn syrup; and
(9) from about 0% to about 10% flavoring; and

- (b) the lipid-based nut filling of Claim 5.

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8. A process for making a filled snack, comprising the steps of:

- (a) baking snack dough as a continuous filled tube to form a baked snack; and
(b) cutting said baked snack into snack pieces during or after baking.

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9. The process of Claim 8, wherein said snack is the snack of claim 1, 2, 3, 6,

or 7.

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